

AMENDMENTS TO THE CLAIMS

1.-15. Cancelled

16. **(New)** An UHT treated non-dairy vegetable oil-in-water emulsion for whipping with a very high shape stability after whipping as indicated in table 4.

17. **(New)** The emulsion of claim 16 wherein said stability corresponds to a shape stability index of 55-60 or higher.

18. **(New)** An UHT treated non-dairy vegetable oil-in water emulsion for whipping to give a whipped product that has at least a very good surface texture as indicated in table 5.

19. **(New)** The emulsion of claim 18 wherein said surface texture of said whipped product corresponds to an average score of 5 to 6.

20. **(New)** An UHT treated non-dairy vegetable oil-in-water emulsion for whipping that has an overrun of at least 3.5.

21. **(New)** The non-dairy vegetable oil-in-water emulsion according to Claim 16 with less than 2 % of trans fatty acids, free from any dairy product or derivative and free from any protein source that is treated by UHT and therefore storable at temperatures up to 20 °C.

22. **(New)** The non-dairy vegetable-in-water emulsion of claim 18 with less than 2 % of trans fatty acids, free from any dairy product or derivative and free from any protein source that is treated by UHT and therefore storable at temperatures up to 20 °C.

23. **(New)** The non-dairy vegetable-in-water emulsion of claim 20 with less than 2 % of trans fatty acids, free from any dairy product or derivative and free from any protein source that is treated by UHT and therefore storable at temperatures up to 20 °C.

24. **(New)** An UHT treated non-dairy vegetable oil-in-water emulsion for whipping with a very high shape stability after whipping as indicated in table 4, preferably corresponding to a shape stability index of 55-60 or higher; with a very good surface texture as indicated in table 5, preferably corresponding to an average score of 5 to 6; with an overrun of at least 3.5; with less than 2 % of trans fatty acids, being free from any dairy product or derivative and free from any protein source and storable at temperatures up to 20 °C.

25. **(New)** The non-dairy vegetable oil-in-water emulsion according to Claim 16, further comprising an emulsifier selected from the group consisting of polyglycerol esters, diacetyl tartaric acid esters of mono- and/or diglycerides, lactic acid esters of mono- and/or diglycerides sodium stearoyl lactylate, lecithin, polysorbate 60 or 80, sorbitan monostearate,

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monoglycerides and/or combinations thereof, the total concentration being between 0.3 and 1.2 %.

26. **(New)** The non-dairy vegetable oil-in-water emulsion according to Claim 16, further comprising a stabilizing agent selected from the group consisting of guar, locust bean gum, xanthane, carageenan, cellulose derivative, sorbitol and/or combinations thereof, the total concentration being between 1.2 and 2.5 %.

27. **(New)** The non-dairy vegetable oil-in-water emulsion according to Claim 16, comprising fat content between 20 and 30% and sugar content between 10 and 25 %.

28. **(New)** A method for preparing a whipped product from a non-dairy vegetable oil-in-water emulsion according to Claim 16 comprising the steps of whipping the non-dairy vegetable oil-in-water emulsion of Claim 16.

29. **(New)** The method of claim 28 whereby, when whipping is done on a Kenwood Major Classic, the whipping is done at speed 1 to 2 during 30 seconds to 2 minutes, then at speed 3 to 5 until optimal consistency is reached and then possibly at low speed (speed 1 to 2) during 1 minute.

30. **(New)** A whipped topping obtainable with a method according to claim 28.

31. **(New)** A method of using the non-dairy oil-in-water emulsion of Claim 16 comprising whipping said non-dairy oil-in-water emulsion of Claim 16 into a whipped cream, and decorating a food product with said whipped cream.

32. **(New)** A food product decorated with a whipped topping prepared from the non-dairy vegetable-in-water emulsion of Claim 16.

33. **(New)** A food product decorated with a whipped topping prepared from the non-dairy vegetable-in-water emulsion of Claim 18.

34. **(New)** A food product decorated with a whipped topping prepared from the non-dairy vegetable-in-water emulsion of Claim 20.